

ARABELLA

21 JULY 2004

Corrective Action Statement

Item No. 1: Potable Water – Bunkering

The test results for the halogen demand and pH tests conducted prior to bunkering were not recorded.

In accordance with 5.1.1.2.1, Arabella receives a copy of the most recent water quality report from each port where water may be bunkered. These records are kept on board for 12 months. We had not performed the halogen demand test on shore side water supplies before bunkering (5.2.1.2.1). We have inadvertently missed this step but will start this procedure next time we bunker water.

Item No. 2: Potable Water – Bunkering

The potable water hose was not stored with the end capped

The potable water hoses now have ends capped according to 5.3.3.2.5

Item No. 3: Potable Water – Bunkering

Potable water was bunkered below 2.0 PPM on the following dates: June 2,4,7,12, 25, July 13 and 15.

We have proper signage easy to understand posted stating the proper parameters when bunkering water. The engineer understands that halogenation must be a minimum of 2.0 ppm and 5.0 ppm when bunkering or producing water. We will check the logs more thoroughly to confirm proper numbers for halogenation.

Item No. 4: Potable Water – Production

Potable water was produced below 2.0 PPM on the following dates: May 14, 15, 17, June 9, 15, July 13, and 15

We have proper signage up stating the proper parameters the PPM should be reading (2.0 – 5.0) and if the proper parameters can not be maintain, the engineer shall inform the Captain immediately so proper measures can be taken to rectify the situation.

Item No. 5: Potable Water – Water Tanks

The potable water tanks were last inspected in December 2002. There was no documentation of superchlorination of the tanks before placing back in service.

We open and inspect the tanks each year during dry dock (November – December) and photograph all areas of each tank. In December of 2002, a company called Surfaceworks did some work inside the tanks which we have records of and the potable water log has indicated superchlorination. In November of 2003 we opened the tanks for inspection however no work needed to be done on them. We photographed inside each tank again and then sealed the tanks up and superchlorinated. This time the superchlorination was not recorded in the potable water log as per 5.3.4.1.2. The engineer has been informed of this procedure and the records will show superchlorination of the tanks before placing them into service.

Item No. 6: Potable Water – Distribution

The distribution system analyzer chart recorder charts were not changed on a daily basis for numerous days since the last inspection. The charts were not initialed on the following dates May 23, 24 and 29. The charts were missing for the following dates 2/1 and 3/5

According to 5.5.2.2.1 the halogen analyzer chart recorder charts shall be changed, initialed and dated daily. Charts shall contain notations of any unusual water events in the potable water system. The missing charts have been retrieved and placed back in with the other previously used charts.

Item No. 7: Galley – Toxic Item

A spray can of butane was stores with equipment and a bottle of vegetable oil in cabinet

This can has been removed and is stored in a separate area away from the galley and any food contact areas.

Item No. 8: Galley – Dated Packages

Refrigerated, ready-to-eat, potentially hazardous food was not marked with the consumption or discard date, just the date the food was prepared.

It was our understanding from a previous inspector that we could date the opened foods with the date opened and use within 7 days of that date. We will now change the dating procedure so foods will be marked with the discard date.

Item No. 9: Galley – Soiled equipment

A couple of measuring cups were soiled and stored clean.

These measuring cups were removed, cleaned and inspected for cleanliness before being stored back in the galley.

Item No. 10: Galley – Corrosion

The blades of two knives were corroded. These were discarded.

Both knives were discarded while the inspector was on board. No corroded utensils are left in the galley. All utensils shall be inspected more often for any signs of corrosion.

Item No. 11: Galley – Gaps

Gaps were noted between the exteriors of the ovens and the microwaves, making these areas difficult to clean.

This was noted in the last two inspections. We realize the difficulty in cleaning this area but we do a thorough job in and around all microwaves and ovens. It is always kept clean as difficult as it is to clean. We realize until structural changes are made, we will always receive a point for this area.

Item No. 12: Buffet – Ice Machine

The handle of the ice scoop was stored in contact with the ice in the ice bin

The ice scoop will be stored outside the ice machine when not in use so it will not be in contact with the ice at any time.

Item No. 13: Buffet – Bowls

A stack of bowl was not stored covered or inverted at the buffet

The stack of bowls at the buffet will be removed after each meal service and placed in the dish cabinet. They will be placed back on the buffet inverted before each meal service.